

DINNERLY



20-Minute Singapore Chicken Noodles with Cabbage



20 minutes



2 Servings

Get dinner on the table faster than you can say 'takeaway' with our super-fast version of this family favourite. Flash-fry chicken, tender veg and egg noodles in our mild curry powder and pile into bowls.

WHAT WE SEND

- 1 carrot
- 200g cabbage
- 1 spring onion
- free-range chicken thigh fillets
- 150g egg noodles ^{1,3}
- 5g Malaysian mild curry powder

WHAT YOU NEED

- 1¼ tbs soy sauce ⁶
- 1½ tbs vegetable oil
- 2 tsp honey
- 2 eggs (optional) ³

TOOLS

- medium saucepan
- medium deep frypan
- small frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 685kcal, Fat 25.9g, Carbs 73.0g, Proteins 43.6g



1. Prep ingredients

Bring a medium saucepan of water to the boil for the noodles. Peel the **carrot**, then halve lengthwise and thinly slice on an angle. Thinly slice the **cabbage** and **spring onion**. Thinly slice the **chicken**.



2. Cook noodles

Cook the **noodles** in the pan of boiling water for 3 mins or until tender. Drain, then rinse under hot water to prevent the noodles from sticking.



3. Stir-fry chicken

Meanwhile, combine the **curry powder**, **1 tsp soy sauce** and a **drizzle of vegetable oil** in a large bowl. Add the **chicken**, season with **salt and pepper** and toss to coat. Heat a medium deep frypan over high heat. Stir-fry the chicken for 3-4 mins until browned. Remove from the pan.



4. Stir-fry veggies

Heat a **drizzle of vegetable oil** in the same pan over medium-high heat. Stir-fry the **carrot** for 1-2 mins until starting to soften. Add the **chicken**, **cabbage**, **half the spring onion**, **1½ tbs soy sauce** and **2 tsp honey** and stir-fry for a further 1-2 mins until the chicken is cooked through. Add the **noodles** and stir to combine. Remove the pan from the heat.



5. Fry eggs and serve up

Meanwhile, heat a **drizzle of vegetable oil** in a small frypan over medium-high heat. Crack **2 eggs**, if using, into the pan and cook for 2-3 mins until just set or cooked to your liking. Remove from the pan. Divide the **Singapore noodles** among bowls, top with the **fried eggs** and scatter over the **remaining spring onion**. Enjoy!



6. Make it yours

If you like a kick of heat, drizzle with chilli sauce or scatter over chilli flakes to serve.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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